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EUROPEAN PATENT APPLICATION

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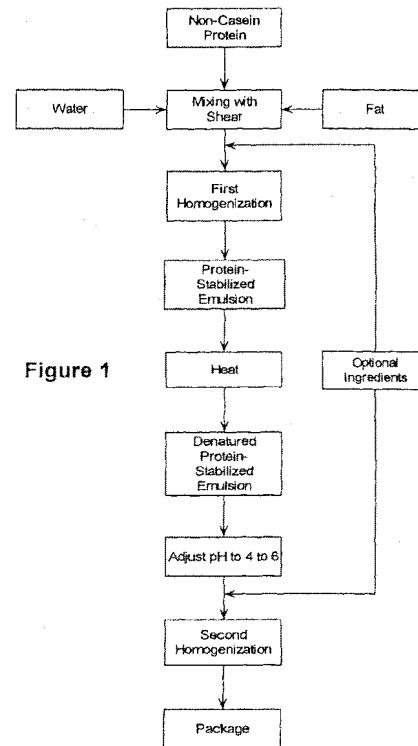
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(54) Process for making caseinless cream cheese-like products

(57) The invention is directed to a cream cheese-like product where non-casein protein replaces casein protein and a method for making such product. More specifically, the invention is directed to a process which is effective for making a cream cheese-like product substantially free of casein, wherein the process comprises: mixing (1) proteins other than milk caseins, e.g. whey protein or soy protein, (2) fat such as butter fat or other food grade fat, and (3) water to form a mixture; subjecting the mixture to a first homogenization to form a protein matrix stabilized emulsion system; heating the protein matrix stabilized emulsion system to a temperature effective to denature the proteins to form a denatured protein matrix stabilized emulsion; adjusting the pH of the denatured protein matrix stabilized emulsion to about 4 to about 6; subjecting the pH-adjusted emulsion to a second homogenization to form the cream cheese-like product; and packaging the cream cheese-like product. Optional ingredients such as stabilizers (e.g., gums), other emulsifiers, salts, coloring, and flavorings can be added to the mixture or to the emulsion (i.e., prior to the first or the second homogenization step).





European Patent
Office

EUROPEAN SEARCH REPORT

Application Number

EP 01 30 8934

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The present search report has been drawn up for all claims			
Place of search	Date of completion of the search	Examiner	
THE HAGUE	10 March 2003	Desmedt, G	
CATEGORY OF CITED DOCUMENTS			
X : particularly relevant if taken alone	T : theory or principle underlying the invention		
Y : particularly relevant if combined with another document of the same category	E : earlier patent document, but published on, or after the filing date		
A : technological background	D : document cited in the application		
O : non-written disclosure	L : document cited for other reasons		
P : intermediate document	& : member of the same patent family, corresponding document		



DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.7)
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Place of search THE HAGUE	Date of completion of the search 10 March 2003	Examiner Desmedt, G	
CATEGORY OF CITED DOCUMENTS		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document			

ANNEX TO THE EUROPEAN SEARCH REPORT
ON EUROPEAN PATENT APPLICATION NO.

EP 01 30 8934

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10-03-2003

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For more details about this annex : see Official Journal of the European Patent Office, No. 12/82

1/7/1

DIALOG(R)File 351: Derwent WPI

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WPI Acc no: 1985-019386/198504

XRAM Acc no: C1985-008086

Spreadable acidified cream prod. - made by fermenting homogenised cream, ripening, then mechanically processing to agglomerate fat

Patent Assignee: FA DR OETKER A (OETK-N)

Inventor: HOLT J; VOSS H D

Patent Family (2 patents, 1 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
DE 3324821	A	19850117	DE 3324821	A	19830709	198504	B
DE 3324821	C	19860612	DE 3324821	A	19830709	198624	E
			DE 3324821	A	19830709		

Priority Applications (no., kind, date): DE 3324821 A 19830709

Patent Details

Patent Number	Kind	Lan	Pgs	Draw	Filing Notes
DE 3324821	A	DE	8	1	
DE 3324821	C	DE		1	

Alerting Abstract DE A

Prepn. comprises mechanical processing of cream so as to cause agglomeration of fat, providing a creamy, spreadable consistency.

The cream has been acidified by adding a lactic acid bacterial culture or an organic acid and its milk dry matter content increased by 1-2%. It is allowed to ripen and crystallise before processing. A new compsn. consists of 80-90% cream (at least 30% fat); 0.7-1% skim milk powder; 0.6-1% starch; 0.2-0.5% gelatin and/or hydrocolloid; 2-3.5% mesophilic mixed lactic acid culture and 6-10% particular seasonings.

USE/ADVANTAGE - Useful as a spread for bread. It remains spreadable over a wide temp. range and can be stored (cool) for at least 5 weeks.

Equivalent Alerting Abstract DE C

Prepn. comprises mechanical processing of cream so as to cause agglomeration of fat, providing a creamy, spreadable consistency.

The cream has been acidified by adding a lactic acid bacterial culture or an organic acid and its milk dry matter content increased by 1-2%. It is allowed to ripen and crystallise before processing. A new compsn. consists of 80-90% cream (at least 30% fat); 0.7-1% skim milk powder; 0.6-1% starch; 0.2-0.5% gelatin and/or hydrocolloid; 2-3.5% mesophilic mixed lactic acid culture and 6-10% particular seasonings.

USE/ADVANTAGE - Useful as a spread for bread. It remains spreadable over a wide temp. range and can be stored (cool) for at least 5 weeks.

Title Terms /Index Terms/Additional Words: SPREAD; ACIDIC; CREAM; PRODUCT; MADE;

FERMENTATION; HOMOGENISE; RIPENING; MECHANICAL; PROCESS; AGGLOMERATE; FAT

Class Codes

International Patent Classification

IPC	Class Level	Scope	Position	Status	Version Date
A23C-009/13			Main		"Version 7"
A23L-001/34			Secondary		"Version 7"

File Segment: CPI

DWPI Class: D13

Manual Codes (CPI/A-N): D03-B; D03-C

Original Publication Data by Authority

Germany

Publication No. DE 3324821 A (Update 198504 B)

Publication Date: 19850117

Brotaufstrich auf Sauerrahmbasis

Assignee: Fa. Dr. August Oetker, 4800 Bielefeld, DE (OETK-N)

Inventor: Holt, Johannes

Voss, Hans-Dieter, 3079 Uchte, DE

Language: DE (8 pages, 1 drawings)

Application: DE 3324821 A 19830709 (Local application)

Original IPC: A23C-9/13 A23L-1/34

Current IPC: A23C-9/13 A23L-1/34

Claim:

- 1. Verfahren zur Herstellung von streichfaehigen Sauermilcherzeugnissen, dadurch gekennzeichnet, dass eine durch Milchsaeurebakterienkulturen oder organische Saeuren gesaeuerte Sahne, auch unter Erhoehung der Milchtrockenmasse um 1-2R, nach einer Reifungs- und Kristallisationszeit durch mechanische Bearbeitung so behandelt wird, dass es zu einer Fetttagglomerierung kommt, und eine cremige, streichfaehige Konsistenz entsteht.

Publication No. DE 3324821 C (Update 198624 E)

Publication Date: 19860612

Brotaufstrich auf Sauerrahmbasis

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Inventor: Holt, Johannes

Voss, Hans-Dieter, 3079 Uchte, DE

Agent: Heyde auf der, J., Dr.; Meyer, G., Dr.; Moebitz, H., Dr., Rechtsanwalt, 4800 Bielefeld

Language: DE (1 drawings)

Application: DE 3324821 A 19830709

DE 3324821 A 19830709 (Local application)

Original IPC: A23C-9/13
Current IPC: A23C-9/13(A)

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